

**AMENDMENTS TO THE CLAIMS**

1. (Original) A quality improver for a deep-fried food, characterized in that the quality improver comprises a polysaccharide powder having an average particle size of 20  $\mu\text{m}$  or less.
2. (Original) The quality improver for a deep-fried food according to claim 1, wherein the polysaccharide powder is obtained by subjecting a polysaccharide to jet pulverization or freeze pulverization.
3. (Original) The quality improver for a deep-fried food according to claim 1 or 2, wherein the polysaccharide is alginic acid and/or pectin;
4. (Currently amended) A frying powder comprising the quality improver for a deep-fried food as defined in ~~any one of claims 1 to 3~~ claim 1.
5. (Currently amended) A frying food comprising the quality improver for a deep-fried food as defined in ~~any one of claims 1 to 3~~ claim 1.
6. (Currently amended) A deep-fried food prepared by cooking using the quality improver for a deep-fried food as defined in ~~any one of claims 1 to 3~~ claim 1, or the frying powder as defined in claim 4.